



What's in your CSA farm share!

First Baby Carrots—Store in fridge in plastic bag for 1 week.

'Hakurei' Salad Turnips—Store in plastic bag in fridge for up to 1 week. Greens are also edible!

Baby Butter Chard—Store in plastic bag in fridge for up to 1 week.

Beet Greens—Store in plastic bag in fridge for 1 week. Wash well to remove grit! Entirely edible. Great steamed or stir-fried.

Garlic Scapes—Store in plastic bag in fridge for 2-3 weeks. Entirely edible and use like garlic!

Radishes—Store in plastic bag in fridge for 1 week. Roots AND greens are edible. Try it!

Green Leaf Lettuce—Store in plastic bag in fridge for 1 week.

Cilantro—Store in fridge in plastic bag and use up quickly! Great as garnish on salads and in soups.

'Red Salad Bowl' Baby Lettuce Greens—Store in fridge in plastic bag for 1 week.



Ripley Farm is a MOFGA Certified Organic farm and we spray NO chemicals. Although we wash all our produce, we still recommend rinsing it to remove any grit before enjoying.



RIPLEY FARM

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Return
your box
next
week!

July 13, 2016—Summer pick-up 2 of 16

Dear Members,

Harvest, weeding, harvest, weeding is the routine on the farm now. The busy season is here to stay! Staying up on weeding after harvest-time starts is an ongoing challenge. Gene hopes that the end of the week brings sunny, weed-killing days...

We took several walks around the farm with my mom who was here visiting this weekend. Everything is growing so fast and looking great thanks to the much needed rainy weekend (sorry)! We hope you'll come see it for yourself on this year's Open Farm Day on Sunday July 24 from 1 to 4pm. Tour the production fields, high tunnel, tractors, pigs, PYO flower/herb gardens, etc! Bring the kids, and we'll see you here!

How did your first week of CSA veggies go? We would love to hear feedback on how you use your veggies throughout the season especially recipes or tips that helped you enjoy a new-to-you veggie. Email us or post to the Facebook page please!

Hooray for carrots! As many of you know carrots are our favorite vegetable to grow and one that we grow A LOT of at Ripley Farm. The first harvest of a new year's crop is an exciting day for us. And here they are: the first baby carrots of the season! We will go on to harvest over 20,000 pounds of carrots this year as we did last year and we hope you enjoy these tender baby newbies.

Beet greens again this week! Beets are a tough crop for us to grow, but this year's greens are looking so great that we were able to harvest double what we planned. Hopefully that bodes well for the roots, too. Fingers crossed! My favorite way to use beet greens is to wash them really well and steam them whole roots and all. Add salt, pepper, butter and a dash of vinegar and you have an elegant side dish! Try a quick sauté with garlic scapes as found on the website or try the recipe below.

No, those are not white radishes in your CSA share this week. They are tender, sweet, Japanese salad turnips. Once you try them they just might become a favorite of yours even if you are a former turnip-hater! This is a popular crop at farmers market and an often asked after one by CSA members. They are great eaten raw, hence the name "salad turnip", sliced into a salad or served with a dip or even eaten out of hand like an apple as Carmen likes to do. My personal favorite way to have them is cooked, into a quick soup with the greens and bacon. Check out our website for more ideas!

Cilantro is not only good with tomatoes! Early season cilantro is just as exciting in salad dressings, sauces, chili or garnishes, or in the greens recipe below! I'm planning to make baked cod topped with cilantro butter for lunch today when Harriet's grandmother is here (Gene's mom). We'll see you next week!

Baked Greens and Feta Balls

10 cups loosely packed, finely sliced greens
3-4 tablespoons oil
1 small onion, minced
2-3 garlic scapes, minced
½ cup cilantro (or other fresh herb), chopped
1 tablespoon cumin seeds
1 cup breadcrumbs
1/3 cup feta cheese, crumbled

1-2 eggs

Sauté onion in oil until soft. Add scapes, cilantro, and cumin for 1 min. Add greens to wilt. Remove from heat. Cool 10 min. Add rest of ingredients & salt to taste. Form balls, place on baking sheet, and bake at 375 for 15-20 min.